

## **Business License Supplement**

License Number:	
Receipt Number:	

For City Use Only

## FOOD/ENTERTAINMENT SUPPLEMENTAL FORM

This supplemental form applies to **food**, **beverage**, **entertainment**, **and recreational establishment businesses**. This form must be completed and submitted with your business license application.

The Lynnwood Wastewater Treatment Plant treats waste with biological organisms. Excessive amounts of oils, solvents, grease, metals or pesticides can seriously impair the organisms. Any business which discharges into the City storm or sanitary sewer system is subject to discharge limitations. An inspection of disposal and cleaning records and a review of business practices may result if discharge problems are traced to your business site. Penalties and sanctions may be imposed if discharge limitations are exceeded. If you do not have a F.O.G. (Fats, Oils, Grease) Control Plan or have any questions about the requirements, please call (425) 670-5221.

You may also be asked to produce records such as receipts for disposal services or cleaning services associated with storage of chemicals, flammables, and wastewater pre-treatment activities. Please make certain you keep such records.

In addition to the above considerations involving the type of waste produced by your business, certain City departments need specific storage and processing information in order to be able to approve a building for a specific use. Accurately answering the questions below will facilitate the processing of your business license application.

## **GENERAL QUESTIONS** 1. Which category best describes the business? Fast food restaurant ☐ Take out restaurant Sit down restaurant Food or beverage stand Entertainment establishment Tavern 2. Days and hours of operation: \_\_\_\_\_ 3. What is the seating capacity? ADDITIONAL QUESTIONS FOR FOOD AND BEVERAGE USES 1. Estimated number of meals to be served which will be consumed on site (sit down): \_\_\_\_\_ 2. Estimated number of meals to be served which will be consumed off site (take out): 3. Is there a drive-up window? ☐ YES □ NO 4. Do you have a hood vent over your cooking area? ☐ YES If yes, continue to Question 5. $\square$ NO If no, continue to Question 7. 5. What is the frequency of hood vent cleaning? \_\_\_\_\_ 6. If you contract for hood vent cleaning, provide the name and contact for the cleaning company?







7.	Is there a grease trap or grease interceptor for kitchen sinks and floor drains?			
	☐ YES			
	□ NO			
8.	What is the type of grease trap/interceptor?			
	Interior			
	Exterior			
9.	What is the frequency of grease trap/interceptor cleaning?			
	☐ Monthly			
	Every 3	months		
	Every 6 months			
	Every 12	2 months		
10.	10. If you contract for grease trap/interceptor cleaning, provide the name and contact for the cleaning			
	company:			
11.	Do you store	e rendered fat or used cooking oil outside?		
	YES	If yes, continue to Question 12.		
	□ NO	If no, continue to Question 13.		
12.	What is the	name and contact for the rendering company which picks up	o the waste oil or fat?	
13.	13. You are required to have a Fats, Oil and Grease (F.O.G.) Control Plan. Do you have the plan on file at the premises?  YES			
	=	If no, please call (425) 670-5221 for assistance to develop the re	aguired plan	
		ii no, piease can (423) 070-3221 for assistance to develop the re	equired plan.	
ADDI'	TIONAL Q	UESTIONS FOR ENTERTAINMENT AND RECRI	EATIONAL USES	
1.	by Lynnwoo	usiness sell or offer adult related merchandise, services, or each Municipal Code Section 21.02.14?	ntertainment as defined	
	☐ NO			
2.		e dancing or live entertainment?		
	☐ YES ☐ NO			
		nformation provided in this supplemental form is true and correlication does not constitute approval of the business license.	ct to the best of my/our	
Signatu	re of Applicar	nt:	Date:	
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